



lime juice really stings on those hands you've scraped up because your calluses are gone



Chaz

 [cvillette](https://cvillette.livejournal.com/)

<https://cvillette.livejournal.com/>
2008-08-16 09:54:00

MOOD: 😊 grateful

MUSIC: Consonant - 3 a.m.

Today at the farmer's market, a haul of tomatoes like you would not believe. Limonny (<https://www.livejournal.com/away?to=http%3A//davesgarden.com/guides/pf/go/88537/>)_ (I'm going with the old Russian tomato lady's spelling rather than the Dave's Garden spelling, because I bet the old Russian tomato lady got it right), Green Moldovan (<https://www.livejournal.com/away?to=http%3A//rareseeds.com/seeds/Tomatoes-Green/Green-Moldovan/>)_, Paul Robeson (<https://www.livejournal.com/away?to=http%3A//davesgarden.com/guides/pf/showimage/129410/>)_ (if you live anywhere where these are grown, and you find them, *buy everything on the shelf*. Best tomatoes ever. Sweet, juicy, meaty, with a complex flavor with hints of smoke and umami. I may eat nothing else until fall.), Grandma's Pick ([https://www.livejournal.com/away?to=http%3A//www.neseed.com/Tomato i Grandma s Pick i p/33311.htm](https://www.livejournal.com/away?to=http%3A//www.neseed.com/Tomato%20i%20Grandma's%20Pick%20i%20p/33311.htm)) , and Box Car Willie (<https://www.livejournal.com/away?to=http%3A//davesgarden.com/guides/pf/showimage/51816/>)_. White Oxheart (<https://www.livejournal.com/away?to=http%3A//www.manikya-veena.com/tomatoes/whiteoxheart.jpg>) . Marvel Striped (https://www.livejournal.com/away?to=http%3A//www.motherearthnews.com/uploadedImages/articles/online_articles/2007-01-01/Mailordertomatoes.jpg)_. The obvious conclusion? *Ceviche*.

Ceviche is a cold raw soup made mostly of beautiful wonderful luxurious summertime vegetables. I'm pretty sure it was invented as a way of using up tomatoes. Doesn't matter. It's still amazingly good. If you have a vegetarian friend, you can leave the fish out of some of it and call it gazpacho.

Ceviche only works in the summer time, because the tomatoes

have to be ripe to perfection for it to taste like anything other than V-8 with clam juice. It's a lot of knife work--the tomatoes have to be diced up, and it has to be done by hand, or you get mush.

Okay, so what you do is you get a whole bunch of really, really good tomatoes. If you can get different varieties, that's good, because it adds complexity of flavor. Then you assemble the goods:

- a whole lot of really good tomatoes. Three or four pounds is probably enough for, um, me.
- half of a large sweet onion, or a whole medium sweet onion
- about a half pound to a pound of *very fresh* raw scallops or sweet white fish. You could use up to a pound, but I like to limit the protein a little. You could also use crab meat, though I usually do cook that first.
- one habanero or Scotch bonnet pepper
- one long green (Anaheim or similar) chili pepper
- kosher or sea salt
- five or six cloves of garlic
- two limes
- fresh cilantro

Squeeze the limes into a really big mixing bowl. Clean, deseed, devein, and very finely dice the habanero. Exercise all due caution and toxic substance handling procedures while undertaking this hazardous task. Add the finely diced habanero to the lime juice. *Go wash your hands.*

Roast the long green, either on the stovetop or under the broiler. Peel, vein, clean, and deseed it. Chop it slightly less finely and add it to the lime juice also. *Go wash your hands, the cutting board, and your knife.*

Dry the knife and the cutting board and your hands. Finely mince the garlic. Put that in the lime juice too.

Now cut up your seafood in bite sized chunks or shreds. Dump it in the lime juice. Stir it around. Taste, and add enough salt that it tastes unpleasantly salty, but not inedible. This marinade will work an alchemical magic on the fish, rendering it "cooked" without ever heating up your kitchen. Now mince up a small handful of cilantro--you don't want a strong cilantro flavor, just a touch--and toss that in too.

Leave that to marinate while you mince up the onion very fine, and dump that on top. Now, the tomatoes. You're going to be here for a while, so make sure your work surface is comfy.

Start dicing. Stop when you run out of tomatoes. Dump all this gorgeousness (probably technicolor red and green and orange and yellow and white and violet gorgeousness) on top of the fishy mixture. Stir. Taste to correct seasoning.

Toss in the fridge until it's cold and then take it out again and eat it like summer's almost over. AIIIIII those tasty phytochemicals!

Failure modes: Dude. You used crappy tomatoes. Either that, or you got the habanero juice in your eye. Bummer.

TAGS: [gratitude](#), [recipes](#)



[locked] [Dream Journal](#)

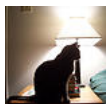
All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

[Elvis doesn't live here anymore.](#)

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

[Poppets. Puppets. Poppet puppets. Scary.](#)

13 comments



[txenne](#)

[August 16 2008, 13:59:20 UTC](#)

[COLLAPSE](#)

Mmmm, ceviche. Shrimp and tilapia! Oh, Gulf Coast, I miss you. Though I admit, I'm not woman enough for the habaneros. Jalapeños rule!



[barsukthom](#)

[August 16 2008, 14:06:40 UTC](#)

[COLLAPSE](#)

Wow.

That actually looks good, & I don't do cold soups & can't do raw tomatoes in quantity.



[!\[\]\(dfbd6b3763a6d1d9afaa974f64e2e4b5_img.jpg\) inaurolillium](#)

[August 16 2008, 22:44:13 UTC](#)

[COLLAPSE](#)

There are less soupy and less tomato-y ways to do ceviche.

[!\[\]\(ec9132f1d27c8919987d92907322654d_img.jpg\) trinker](#)

[August 17 2008, 00:56:24 UTC](#)

[COLLAPSE](#)

Ditto.

I originally read the recipe and thought, until I got to the seafood line, "Chaz, did you mean *gazpacho*?"

Ceviche, to me, is raw seafood marinated and "cooked" in lime juice, with flavorings, usually onions and tomatoes with hot peppers, occasionally (in the case of ceviche de camaron) with radishes. I don't mince my onions for ceviche. (This doesn't make Chaz's recipe anything other than delicious, it's just the definition I'm quibbling over.)



[!\[\]\(a8f9309f944226d1420f5fed22e2b6e6_img.jpg\) cvillette](#)

[August 17 2008, 06:01:17 UTC](#)

[COLLAPSE](#)

Around here, we call that "fish." This is a tomato delivery system.

[!\[\]\(cbd8541a32dfc32f356f5c6c994b0a21_img.jpg\) trinker](#)

[August 17 2008, 16:21:40 UTC](#)

[COLLAPSE](#)

laugh

One of the tomato dishes from my stepdad, which unfortunately doesn't fulfill your "...and calories!" marker.

Sopa de Fideo

Fideo are those coils of thin (angel hair thickness) pasta that you can find in the Latin section of most U.S. supermarkets with any decent size Mexican population.

1 coil of fideo broken into small chunks

1/2 to 1 onion, sliced thinly longitudinally

2 or more tomatoes, also sliced longitudinally, in about 1/2 inch wedges

cooking oil

water


salt & pepper to taste

Add a swirl of good oil to a hot pan, and then brown the broken fideo bits as you would for pilaf. You're looking for some brown, most pale cream - don't skimp, as it's a major flavoring for the

soup.


Add the onions and the water, bring to a boil, and then add the tomatoes and cook until the pasta is tender (to taste - you probably want to go for closer to al dente than many others will). Season with salt and pepper.

Makes a portion for one, as a starter. It's very light tasting, but really brings out the tomato flavor. As far as I can tell, this is a remarkably elegant tasting poor man's dish.


 [cvillette](#)
[August 17 2008, 17:31:37 UTC](#) [COLLAPSE](#)

Ooo. That sounds great!


[sounds good](#)

 [kylekatern](#)
[August 16 2008, 14:41:35 UTC](#) [COLLAPSE](#)

One step you missed though. Beer or sake should be prepped in advance so as to be both cold and near to hand when taste testing.


 [mattader](#)
[August 16 2008, 15:01:53 UTC](#) [COLLAPSE](#)

Are the hotter peppers necessary? This sounds great, but I'm generally more of a mild pepper guy.


 [nebula99](#)
[August 16 2008, 15:04:51 UTC](#) [COLLAPSE](#)

Sounds nice. Everytime I read a recipe like that, I wish it were easier to get non-crappy tomatoes in these parts. *pouts*


(btw, glad to see you around on lj again)

 [kayjayoh](#)
[August 16 2008, 16:08:26 UTC](#) [COLLAPSE](#)

We get wonderful tomatoes. It's the fresh seafood that is harder to come by, being pretty damn far from the ocean in any direction.

 [capecorey](#)
[August 16 2008, 18:49:52 UTC](#) [COLLAPSE](#)

Dude! We <3 recipes that recommend EMT training.

 [inaurolillium](#)
[August 16 2008, 22:45:33 UTC](#) [COLLAPSE](#)

Mmmm, heirloom tomatoes...

[locked] Dream Journal

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